



TECNICAL SCHEDULE

Monna Lisa with Garlic, Oil and Chili (0.5 kg)

Rev.10. 30/10/20


Ean 128 294727

Product code	Primary Packaging	Ean 128	Intrastat
ML040	Whole bulk/ Vacuum cleaning	98016625000863	04069063

Commercial Characteristics

Weight	Circa 0.5 kg		
Dimensions	Height: 8 cm	Diameter: 12 cm	

Labelling

Ingredients	Pasteurized sheep milk, chili garlic parsley salt, rennin Surface treatment: olive oil Preservatives: E235, E202	
Ingrediënten	gepasteuriseerde schapenmelke, zout,chili-knoflook-peterselie (min 0.5%) stremsel. Oppervlaktebehandeling:,conserveringsmiddelen: E235, E202.	
Ingrédients	Lait de brebis pasteurisé,sel,piment-ail-persil (min 0.5%), présure. Traitment en surface:, conservateurs: E235, E202	
Shelf life	6 months	
Preservation temperature	in a cool place at a temperature < +14 °C	
Crust not eatable		
Allergen	milk and derivates. Rif. Attachment 2, EU regulation 1169/2011	
Ogm	absent..Rif. Reg.1829/2003/CE e 1830/2003/CE	
Origin of the milk	Italy	

Packaging

Code	Pieces for box	Boxes for layer	Layers for pallet
ML040	9	6	6

Productive process

Pasteurization of the sheep milk at 72°C for 30", cooling down to 32-35°C, addition of ferments and pause of fermentation, adding rennet and coagulation, breaking of the curd, pouring in the forms, stewing, salting in brine, drying in cell at 6-8°C, eventual surface treatment and aging in cell at 8°C for 30-60 days

Organoleptic characteristics

Cheese of fresh pasteurized sheep milk, processed through traditional methods, adding selected ferments. Obtaining a tasty pecorino, slightly spicy.

Intended use

Daily consumer good; Not recommended for allergics or intolerants to lactose

Business recognition and certification

CE marking	IT 09 35 CE
Business certifications	Registration number
BRC	P2425
IFS	P2424



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Microbiological and Chemical/physical data

Average nutritional values for 100 gr of product	Kcal:397	Kj: 1645
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Microbiological data	Parameters	Unit of measure.	Values
	E. coli	U.F.C./gr	< 100
	Stafilococchi coagulasi positivi	U.F.C./gr	< 100
	Salmonella spp.	in 25 gr	ASSENTI (ABSENT)
	Listeria monocytogenes	in 25 gr	ASSENTI (ABSENT)

Parameters	Unit of measure	Values
Fat	g/100g	33
Saturated fatty acid	g/100g	22
Proteines	g/100g	23
Carboidrat	g/100g	1,8
Sugars	g/100g	1,8
Salt	g/100g	1,6

Allergen list

Dichiarazione allergeni	Presente	Possible presence	Absent
1. Cereals containing gluten			X
2. Crustaceans and products based on shellfish			X
3. Eggs and by-products			X
4. Fish and products based on fish			X
5. Peanuts and peanut-based products			X
6. Soy and soy-based products			X
7. Milk and dairy products (lactose included)	X		
8. Fruits in shell, i.e. almonds, hazelnuts, walnuts, cashew, pecan, Brazil, pistachios, macadamia nuts or Queensland nuts and their by-products			X
9. Celery and products based on celery			X
10. Mustard and mustard-based products			X
11. Sesame seeds and sesame seeds-based products			X
12. Sulphur dioxide and sulphites in concentrations above 10 mg/kg			X
13. Lupine and lupine-based products			X
14. Molluscs and products based on molluscs			X